

CLAIMS:

1. A deep fat fryer including:
 - a frying pan;
 - a heating element for heating a cooking medium in the frying pan;
 - a temperature sensor circuit for sensing the temperature of the cooking
 - 5 medium in the frying pan and generating a temperature signal representing the sensed temperature in the frying pan;
 - a heater control for activating and deactivating the heating element; and
 - a control system operatively connected to the temperature sensor circuit and to the heater control, the control system being adapted for
 - 10 - thermostatically activating the heating element in response to a temperature signal from the temperature sensor circuit representing a sensed temperature at or below a lower limit value and deactivating the heating element in response to a temperature signal from the temperature sensor circuit representing a sensed temperature at or above an upper limit value; and for
 - in response to a temperature signal from the temperature sensor circuit, generating a food
 - 15 lowering command signal commanding the lowering of food;
 - characterized in that the control system is adapted for generating the food lowering command signal in response to a temperature signal from the temperature sensor circuit representing a predetermined sensed temperature below said upper limit value, on condition that the heating element is active.
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2. A deep fat fryer according to claim 1, wherein the control system is adapted for generating the food lowering command signal in response to a first occurrence of the temperature signal from the temperature sensor circuit representing a predetermined sensed temperature below said upper limit value after switching on of the fryer or after heating up
- 25 the cooking medium from a temperature below a lowest possible frying temperature.
3. A deep fat fryer according to claim 1 or 2, further including a user interface operatively connected to the control system for setting a boost condition in which boost

condition said upper limit value of the sensed temperature and said predetermined sensed temperature below said upper limit value are temporarily increased.

4. A deep fat fryer according to claim 3, wherein said control system is adapted
5 for determining said temporarily increased upper value of the sensed temperature by adding a predetermined increase to said upper limit value of the sensed temperature.

5. A deep fat fryer according to claim 4, wherein the control system is adapted
10 for ending the boost condition in response to a temperature signal representing said increased upper limit value.

6. A deep fat fryer according to any one of the claims 3-5, wherein the control
system is adapted for ending the boost condition in response to expiry of a predetermined
15 period of time after the start of the boost condition.

7. A deep fat fryer according to any one of the preceding claims, further
comprising at least one signal generator adapted for generating a human perceptible food
lowering command signal in response to a food lowering command signal from the control
system.

8. A deep fat fryer according to claim 7, further including a basket and a basket
lift for lowering the basket into the cooking medium in the frying pan and lifting the basket
out of the cooking medium, and adapted to lower the basket into the cooking medium in
response to a food lowering command signal from the control system, the control system
20 being adapted to generate the food lowering command signal causing the generation of the
human perceptible signal before the generation of the food lowering command signal causing
the basket lift to lower the basket into the cooking medium.